

World's Best Carolina Pulled Pork

Yield: 9 min
Total Time: 840 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-carolina-pulled-pork-recipe>

Ingredients:

- 8 pounds pork shoulder butt 5 - ,bone in and fat pad on top
- 4 cups water
- 4 cups apple cider
- 1/2 cup kosher salt
- 1/2 cup dark brown sugar
- 3 tablespoons dry rub
- 2 bay leaves
- 1 pinch red pepper flakes
- 1 tablespoon onion powder
- 1 tablespoon smoked paprika
- 1 tablespoon garlic powder
- 1 tablespoon chili powder
- 1 1/2 tablespoons kosher salt
- 1 tablespoon pepper
- 2 teaspoons cayenne powder
- 2 teaspoons dry mustard
- 1 tablespoon cumin
- 1/2 cup dark brown sugar
- 1/2 cup apple cider vinegar
- 1/2 cup white vinegar
- 1/3 cup brown sugar 1/4 Cup to
- 1/2 teaspoon chili powder
- 2 pinches red pepper flakes
- salt to taste